

DERWENT-ACC-NO: 1974-23999V

DERWENT-WEEK: 197413

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TITLE: Powdered peanut food - is readily digestible used in
ice-cream yoghurt bread etc

PATENT-ASSIGNEE: SYOEI K[SYOEI]

PRIORITY-DATA: 1970JP-0054550 (June 23, 1970)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	
MAIN-IPC				
JP 74008855 B	February 28, 1974	N/A	000	N/A

INT-CL (IPC): A21D002/26, A23C009/12 , A23G005/00 , A23L001/20

ABSTRACTED-PUB-NO: JP 74008855B

BASIC-ABSTRACT:

Method of making the peanut powder comprises (1) peeling peanut seeds by heat treatment for a short period, (2) cotyledons obtd. are treated with a weakly alkaline soln. washed with water and heated at 110-130 degrees C. under pressure of 1-3 atm. in satd. sodium chloride soln., (3) after removal of the saline the cotyledons are heated again under pressure, and (4) the cotyledons treated are ground, homogenised with 70%-hydrated dextrin, liquid sugar, casein, etc. prior to powdering.

TITLE-TERMS: POWDER PEANUT FOOD READY DIGEST ICE CREAM YOGURT BREAD

DERWENT-CLASS: D11 D13

CPI-CODES: D01-B01; D03-B; D03-E08;